





GARNACHA FROM SLATE²⁰¹⁸

D.O.P. CARIÑENA

 ALCOHOL
15,5% VOL.
 VARIETIES
100% Garnacha

TERROIR

Selected vineyards from slate soils. Grapes from our vineyards planted at higher altitudes, at the foot of the mountains of the Iberian system.

AGING

8 months aged in lighted toasted french oak.

TASTING NOTES

A bright, intense cherry-red color. Complex and elegant on the nose with aromas of candied cherries. Concentrated, yet silky on the palate, with a mineral base and notes of strawberries and chocolate. Its minerality and structure create a lengthy finish.

PAIRING

Its body and liveliness make it a perfect partner for braises, wild meat, red meat and poultry. Serve between 60-66 degrees.

VINIFICATION

After being crushed and destemmed, the grapes ferment in stainless steel tanks. After the descube and subsequent malolactic fermentation, the wine goes into barrels. Afterwards the wine is bottled to continue refining in our winery.



BODEGAS PANIZA

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